

# REOPEN Stamford



## Mayor David Martin

### Restaurants - Outdoor Dining

Sector rules for May 20th reopening

Includes **State** and **City** guidelines

May 18th, 2020

# INTRODUCTION

## REOPEN STAMFORD ADVISORY GROUP

The City of Stamford is intent on facilitating the reopening of our local economy in manner that takes into consideration the guidance set forth by the State of Connecticut' Reopen Connecticut Small Business Implementation Task Force, industry guidelines and our own city ordinances. The goal is to not only open safely, but create confidence across all aspects of our municipality.

The City has created a Reopen Stamford Advisory Working Groups that includes representatives from industry, city departments including; Mayor's Office, Department of Operations, Department of Public Safety, Health and Welfare, Bureau of Land Use, Bureau of Transportation, and Department of Economic Development. Reopen Stamford Advisory Working Groups have been charged with develop recommendations and guidelines in anticipation of re-opening of businesses following two months of statewide closures due to the COVID-19 virus outbreak.

On April 30, 2020, Governor Lamont outlined a list of industries that officials in the state are looking at for re-opening on May 20, 2020. The list includes the opening on restaurants, retail stores, offices, including non-essential business in office buildings, nail and hair salons, museums and zoos, outdoor recreation and university research programs.

## PURPOSE OF THIS DOCUMENT

- To provide continued guidance to our business owners in providing workplace safety during this COVID-19 pandemic.
- To accentuate existing Local, State, and Federal regulations currently in place, for continued protection of public health.
- To augment critical behaviors that if controlled, will help to mitigate the possible surge of the COVID-19 pandemic.
- To increase consumer and worker confidence in returning to the work place

It is important that risk assessments must be conducted by all owners. This risk assessment must factor in workers, customers, equipment, and consumer behaviors and the impact they have on the health and safety of all before an consideration of opening is to be considered.

The State's plan intentionally allows for sufficient time for learning, adoption of behaviors, and ultimately the achievement of improved health metrics that create the necessary environment for new business operations. If public health metrics deteriorate, the State may choose to revert back to stricter safeguards.

The health and safety of our residents in your establishment is a top priority for the City of Stamford. The following recommendations will help ensure clean and healthy work environments. We encourage individuals to take personal responsibility and take an active role in maintaining a clean and healthy workplace.

# GUIDING PRINCIPLES

As the State of Connecticut starts opening select businesses on May 20th, the State will open at the strictest controls on business operations and societal interaction. This will include, among other measures:

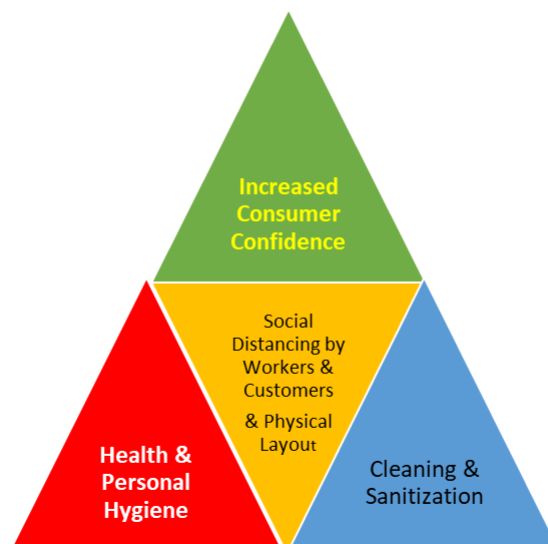
- Capacity limit of 50% occupancy of the area for businesses that reopen.
- Strict cleaning and disinfection protocols in all settings.
- Those who can work from home should continue to do so
- Those in high-risk groups (comorbidities) and over the age of 65 should continue to stay safe and stay home.
- Facemasks should continue to be worn in public at all times.
- Social gatherings will be restricted to a maximum of 5 people.

While these rules provide a way for restaurants to reopen for outdoor dining in as safe a manner as possible, risks to employees cannot be fully mitigated. Employees who choose or are instructed to return to their restaurants during this time should be fully aware of potential risks. Individuals over the age of 65 or with other health conditions should not visit offices, but instead continue to stay home and stay safe.

These rules are intended to help restaurants to reopen for outdoor dining safely and get back to work. Businesses should take these rules as the minimum baseline of precautions needed to protect public health in Connecticut. The City of Stamford's Reopen Stamford Advisory Working Groups has included additional guidance to help with the opening process. Individual businesses should also take additional measures as recommended by industry guidelines or by common sense applied to their particular situation. We urge employees to stay vigilant and pay attention as to whether their offices are faithfully implementing these rules.

It is important that these rules and guidance may be updated as the State progresses through the COVID-19 pandemic.

The following pyramid highlights important steps in mitigating the risk of increased COVID-19 cases. Executed effectively, they can foster the return of consumer confidence when dining out.



# REOPENING PROCESSES

The health and safety of our residents in your establishment is a top priority for the City of Stamford. The following recommendations will help ensure clean and healthy work environments. We encourage individuals to take personal responsibility and take an active role in maintaining a clean and healthy workplace. The following guidance incorporates the State of Connecticut's Reopen Connecticut Small Business Implementation Task Force sector rules for May 20th Reopening and guidance from the City of Stamford's Department of Health.

For restaurants, **only outdoor areas can open at this time**. Indoor areas and bar areas shall remain closed. These rules are intended to help restaurants safely get back to work.

**The Centers for Disease Control and Prevention (CDC)**, has identified five (5) major "Risk Factors" that are the root cause for outbreaks in the food service industry. The list includes:

- Improper hot/cold holding temperatures
- Improper cooking temperatures
- Contaminated utensils and equipment
- Poor employee health and personal hygiene
- Food from unsafe source.

It is important to note that there is no documented evidence that food plays any role in the transmission of this COVID-19 pandemic; however, it is imperative that foodservice operators and their certified food protection managers (CFPM) continue to ensure there are controls in place for continued mitigation of these "Risk Factors."

During this COVID-19 pandemic, the CDC has emphasized the importance of maintaining "Good Healthy Habits and Personal Hygiene," as well as "Maintaining a Sanitary Environment." Controlling these very important risk factors coupled with the recommended "Physical 6 feet Social Distancing," should be the goal of all owners, CFPMs, and the food workers they supervise.

## **DEFINITIONS:**

**Outdoor Dining** – Per City of Stamford Code of Ordinances, Outdoor Dining is defined as:

*"Any outdoor café, sidewalk café, outdoor eating area, or any outdoor food service accessory to a Food Service Establishment. Per Governor Lamont's 5/12/20 Executive Order #7MM. outdoor activities shall take place on any nearby lot, zoning lot, street face or yard (contiguous or not) with written permission from the owner of any other lot or zoning lot on which the proposed "outdoor activity" will take place. This written permission shall be provided to the Local Enforcement Official. This lot must be in a commercial zone or in a commercial zoning district."*

**Sidewalk Café** - Per City of Stamford Code of Ordinances:

*"Any group of tables, chairs, benches and suitable decorative devices maintained upon any public sidewalk or public land for use in the sale to the public of food, refreshment and beverages."*

### **PERMITTING:**

An owner of any food service establishment seeking to provide outdoor dining on publicly or privately owned property, shall make an application to the Zoning Enforcement Officer of the City of Stamford for a permit to provide Outdoor Dining. No fee will be charged.

The issuance of Outdoor Dining permit shall require the approval of the Zoning Enforcement Officer, The Building Department, The Director of Health Inspections or his or her designee, The Fire Marshal, and the Chief of Police or his/her designee and per the Governor's Executive Order # 7MM dated 5/12/20, shall be processed within 10 days of receipt.

#### **To expedite the process, owners must secure and provide the following:**

- ☐ Completed application and all supportive documents including narrative explaining control of noise, odor, light pollution, and the management of anticipated environmental impact.
- ☐ Certificate of insurance - with the City and its officers & employees as additional insured party.
- ☐ License agreement with the City.
- ☐ Indemnity certificate.
- ☐ Plan for review roughly scaled with reasonable accuracy depicting the proposed outdoor area – include sidewalks, ingress & egress, location of tables, chairs, partitions and perimeter boundaries. Please coordinate with adjacent property owners. (Plan does not need to be stamped by a licensed engineer or architect)
- ☐ There shall be no bar in the outdoor space; do not include one in the plan.
- ☐ Wait for your permit to be issued before opening. It will be sent to you electronically via email.

### **COMPLIANCE:**

Permitted proprietors shall adhere to all regulations set forth in CT Public Health Code Section 19-13-B42, CT Public Act 17-93, the Governor's Executive Orders, and all CDC guidelines regarding COVID-19 pandemic.

### **PRIOR TO REOPENING:**

- ☐ Early and consistent communication: As your restaurant develops its reopening plan, keep your staff informed as soon as appropriate.
- ☐ As per State of Connecticut, place COVID-19 Signage which must be an outdoor, non-internally-illuminated, non-animated signage that is 15 square feet in size or smaller and contains directions, social distancing instructions, or other signage that might

customarily be displayed within the building, including but not limited to menus or specials.

- ☐ Before opening, terminally clean and sanitize the entire restaurant, including the new outdoor annex and kitchen.
- ☐ Alert your customers of your anticipated reopening date, and the menu offerings.
- ☐ Notify the Chamber of Commerce or any other entities that may be resourceful in garnering customers.

### **Develop and conduct staff training:**

The Certified Food Protection Manager (CFPM) shall:

- ☐ During staff training sessions, underscore with staff to treat all patrons as potentially infected while maintaining a cordial manner, i.e., greet guests with enthusiasm and hospitality at a distance.
- ☐ Instruct staff to adhere to all safety guidelines when interacting with customers and peers including use of a facemask and to maintain six (6) feet distance as allowed by the task that they are doing.
- ☐ Re-train all employees on Hand Washing – including when needed, and proper procedure to do so.
- ☐ Mandate no bare hands handling of Time Temperature Control For Safety (ready to eat) Foods.
- ☐ Remind staff that reservations are encouraged to ensure seating
- ☐ Instruct staff not to touch face or other body parts.
- ☐ Conduct constant re-training for ALL employees and contracted staff on proper procedures for environmental cleaning & sanitization.



# PHYSICAL SPACE SETUP

## Preparing the restaurant for reopening:

- ☐ Make appointment with the Department of Health for a preoperational inspection at least a week prior to your scheduled opening.
- ☐ Alert vendors, to ensure fulfillment of supplies – this includes, but is not limited to - food, produce, take out containers, chemicals, EPA – registered sanitizers, masks, and gloves.
- ☐ Place visible six (6) feet distance markings throughout the facility including before the bathroom doors.
- ☐ If not already in place, explore “cashless transactions,” if point of sale (POS) systems and credit card portals are used, and customers must sign or enter PIN numbers, have a plan in place to sanitize the portals and stylus pens after each use.
- ☐ Institute physical barriers between people as deemed necessary, at booths, hostess point of entry etc.
- ☐ CFPM shall set up designated areas in the establishment, if they are simultaneously offering “pick up & delivery services.” Add floor markings and physical barriers, to maintain appropriate social distance.
- ☐ Have the kitchen’s air exchange rate adjusted in the ventilation system. Contact your hood system contractor to increase the percentage of outdoor air that circulates into the system where possible.

## Prepare the outside dining area for opening:

- ☐ Rooftop dining will be permitted.
- ☐ Ensure receipt of Permit To Operate During COVID-19 Emergency. Allow 10 days for processing.
- ☐ Place hand sanitizer near entrances and other commonly used areas
- ☐ Review the facility’s menu and revise as needed for your specific outdoor application.
- ☐ Institute single use paper menus, or written menu boards, or whiteboards only. Reusable menus are prohibited.
- ☐ Explore having customers make orders from their electronic devices, and announce their arrival. In addition to less social contact, this will promote more accurate and faster service & faster table turn over.
- ☐ Ensure that all tables and chairs are placed so that occupants of each table are (6) feet apart. Furnishings shall consist solely of movable tables and chairs.

- ☐ The outdoor dining area must comply with Americans with Disabilities Act regarding accessibility.
- ☐ The outdoor dining area / sidewalk café may be covered by an awning type (removable /retractable roof) or umbrella at the table to protect the food from the elements.
- ☐ All tents over 400 sq.ft. will need a building permit or combination of canopies without a 10 foot gap equaling 400 sq.ft. and approved by the Fire Marshal, Zoning & Health Departments during the plan review application process. Tents with sidewalls will be considered a structure (per code) and will not be allowed since this is for outdoor dining only.
- ☐ There must be a 6-foot clearance for pedestrian passage on sidewalks and non-vehicular rights of way.
- ☐ A “bus stand” and clean covered refuse receptacle shall be maintained in the outdoor area at all times to discard uneaten food.
- ☐ Hours of Operation per Governor’s Executive Order # 7MM - *Fridays & Saturdays until 11 PM; other days of week until 9 PM.*

**Service of the outside dining area:**

- ☐ LIMIT PARTIES, TO maximum five (5), to ACCOMMODATE SOCIAL DISTANCING and ENCOURAGE GUESTS FROM ONLY THE SAME HOUSEHOLD TO DINE TOGETHER.
- ☐ The CFPM shall be responsible for tracking and enforcing revised capacity limits (50%).
- ☐ There shall be no sale of alcohol beverages independent of the sale of food for consumption.
- ☐ There shall be no service bar in the outdoor dining area / sidewalk café.
- ☐ If a table covering will be used, please use a disposable table covering that must be changed after each patron.
- ☐ Only single use condiments and pre-wrapped / packaged silverware should be offered at the table. Tables shall not be preset. Condiments shall not be stored in exposed areas.
- ☐ Patrons shall be served only by the establishment food workers or contracted workers.
- ☐ Servers shall be assigned to serve one specific zone at all times. No overlapping or crossing over is permitted. This helps with contact tracing in the event customer or worker becomes ill.
- ☐ All glasses and utensils shall be stored inside the establishment and must be properly



protected at all times.

- ☐ All food and drink while being stored, prepared, displayed, served or sold at food service establishments, or during transportation between such establishments, shall be protected from dust, flies, vermin, depredation and pollution by rodent. covering could be as simple as parchment paper, film wrap or foil
- ☐ Any changes to orders that have been served (i.e., placed on the table), shall be discarded and not returned to the kitchen.
- ☐ Once served, uneaten foods shall not be returned to the inside establishment.
- ☐ Patrons' leftover food for take home must be (boxed), handled by the customers only.
- ☐ No food or beverage preparation or cooking shall be conducted outside.
- ☐ If high temperature dish-machine is used, the CFPM shall ensure that a minimum of 160 degrees F is maintained at the wash cycle and a minimum of 180 degrees F is maintained at the rinse cycle, OR, follow the manufacturer's guidelines on the side plate of a NSF certified machine. Low temperature machine must maintain a minimum of 120 degrees F and the sanitizer meets the established concentration as defined by the manufacturer.

### Customers

- ☐ Remind customers that reservations are encouraged to guarantee seating. It is recommended that each table be booked for one hour and that there should be time allowed to clean tables and chairs.
- ☐ There will be no clustering in public and common areas.
- ☐ Remind customers that wearing a mask is mandatory for seating and must be kept on at all times except while eating. Guests who do not conform to wearing masks shall be excluded from the establishment.

# PERSONAL PROTECTION FOR EMPLOYEES

- ☐ **EMPLOYERS ARE RESPONSIBLE FOR PROVIDING PERSONAL PROTECTION TO THEIR EMPLOYEES**
- ☐ Estimate required personal protection for employees and begin procuring.
- ☐ All establishment employees or contracted workers shall wear facemasks, hair restraints, and disposable gloves for service. Bus person shall wear gloves and facemask at all times.
- ☐ Employees may utilize their own cloth face covering over that provided by their employer if they choose.
- ☐ Employees may utilize their own cloth face covering over that provided by their employer if they choose.
- ☐ Provide all chefs / cooks with disposable single use plastic spoons for tasting, and monitor for adherence.
- ☐ Instruct staff on the proper use of PPE, including correct use of disposable gloves such as washing hands before putting on and after removing gloves, changing gloves when soiled, contaminated or torn, and removing when chores are completed.

# HEALTH GUIDANCE FOR EMPLOYEES

- ☐ The restaurant will need to appoint a program administrator who is accountable for implementing these rules. The City recommends that either the Owner or the Certified Food Protection Manager (CFPM) hold this role.
- ☐ A CFPM must be on site DURING ALL HOURS OF OPERATION to ensure safe practices at all times.
- ☐ Determine what staff are essential.
- ☐ The CFPM shall maintain a log of all daily scheduled employees /contractors in attendance.
- ☐ Development of special considerations for employees and/or their family members that fall into at-risk groups (comorbidities) including: Individuals with serious underlying health conditions, including high blood pressure, heart disease, chronic lung disease, diabetes, obesity, COPD, asthma, renal disease, cancer, dementia, and those whose immune system is compromised such as by chemotherapy for cancer and other conditions requiring such therapy.
- ☐ Exceptions and processes for parents/caregivers when schools are closed, or other caregivers are unavailable.
- ☐ Review the establishment's Personal Hygiene and the Ill Food Worker Policy with all employees and contracted workers. If you do not have one, please develop a written one. Refer to [State of CT](#), CDC & [FDA Ill food - worker guidelines](#).
- ☐ Institute a written "Daily Health Check" for symptoms per current CDC guidance and adopt a policy to take employees' temperatures, prior to start of shift, as well as symptom review onsite. Refer to CDC guideline on acceptable temperature.
- ☐ Explain to all employees the importance of reporting all close and prolonged contact with friends, family members, co-workers from other jobs, who have symptoms, or are diagnosed with COVID-19.
- ☐ Develop a procedure for employees who become ill at work and emphasize the importance of reporting all illness – including COVID-19 symptoms – Refer to CDC website [www.cdc.gov](http://www.cdc.gov)
- ☐ Review the chain of command for reporting "sick call outs" or onsite illnesses. Institute a policy to track "sick call outs."
- ☐ Post guidance for employees impacted by the coronavirus regarding the Families First Coronavirus Response Act (FFCRA) Access the poster from Department of Labor at <https://www.dol.gov/agencies/whd/posters>

# CLEANING AND DISINFECTING

- ☐ CFPM shall institute a written procedure for cleaning and sanitizing for:
  - The front and back of the house
  - Outdoor dining / café areas
  - Dining tables and chairs (All tables and chairs must be cleaned and sanitized before and after each patron's use.)
  - Bus / cleaning area
  - Bathroom and toilet facilities
  - Point of sale machines
  - Credit card portals and stylus pens
  - All equipment door handles and high touch areas
  - Entry door handles, establishment bathroom etc.
- ☐ CFPM shall ensure that ALL sanitization products (liquids, granules or tablets) are EPA – Registered. Look for the EPA registration number on the containers.
- ☐ CFPM shall ensure that ALL sanitization products used, are appropriate for the application. Use only products recommended for food contact surfaces on cutting boards and other food – contact surfaces. Ensure that ALL sanitization products are properly stored when not in use.
- ☐ CFPM shall ensure that ALL sanitization products are prepared and used per manufacturer's specifications **AND** ensure the appropriate test strips are in place to validate the concentration.
- ☐ CFPM shall ensure that ALL sanitization products are adhering to the manufacturer's contact time when used, and dry as recommended.
- ☐ There must be written pest management and garbage removal schedule for the kitchen outdoor dining area, and common spaces e.g., bathroom.

## **Establish personal hygiene and safety standards for employees:**

- ☐ Require employees to wear clean uniforms / aprons and hair restraints at all times.
- ☐ Prohibit food workers from wearing jewelry while preparing and serving food.
- ☐ Prohibit employees from using hand sanitizer as a substitute for hand washing.
- ☐ Assign servers to serve one specific zone / area at all times. No overlapping or crossing over is permitted. This helps with contact tracing in the event customer or worker becomes ill.
- ☐ Post signs in the bathrooms reminding employees to “wash hands” and the proper 20 seconds procedure to do so.
- ☐ Require employee to change street clothes on site and store them in the appropriate changing area.

- ☐ CFPM shall institute a written procedure for effective social distancing and shall monitor social distancing within the establishment, and ensure compliance at all times.
- ☐ Limit contact time, and distance between host /wait staff and guests.
- ☐ CFPM shall ensure there is no “gathering of employees” in the establishment.

**Other Links on Returning to Work:**

Centers for Disease Control and Prevention (CDC): <https://www.cdc.gov>

Food and Drug Administration (FDA): <https://www.fda.gov>

Brookings: How Cities Can Reopen after COVID  
<https://www.brookings.edu/blog/the-avenue/2020/03/24/how-our-cities-can-reopen-after-the-covid-19-pandemic>

McKinsey: Implications and Business Restart Considerations <https://www.mckinsey.com/business-functions/risk/our-insights/covid-19-implications-for-business>

U.S. Chamber on Implementing National Return to Work Concept  
<https://www.uschamber.com/coronavirus/implementing-national-return-to-work-plan>

OSHA Guidance on Preparing Workplaces for COVID 10  
<https://www.osha.gov/Publications/OSHA3990.pdf>

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0 Steps All Workplaces Can Take to Reduce Risk of Exposure to Coronavirus, OSHA Poster  
<https://www.osha.gov/Publications/OSHA3994.pdf>

# OPENING CHECKLIST

Activity	Target date for completion	Completed	In progress	Not started	NA
Complete online DECD certification					
Review/create employee personal hygiene standards					
Review/create employee sick call out policy					
Review/create cleaning policy and procedures					
Develop employee and customer logs					
Review/create equipment cleaning and sanitization policy and procedures					
Purchase masks, goggles, faceshields, gloves, and aprons					
Conduct employee training					
Obtain Permit to Operate					
Review and revise menu as appropriate					
Develop single use paper menus, or write menu on a service boards or whiteboards only					
Increase facility air exchange rate					
Set tables and chairs so that occupants at each table are six (6) feet apart					
Contact vendors to obtain food produce, take out containers, chemicals, EPA sanitizers					
Explore cashless payment system					
Post signage throughout the facility, regarding social distancing, wearing of masks, eye protection, and handwashing procedures.					
Place handwashing signs in bathroom					
Install hand sanitizers near entrances & other common areas					
Install six (6) feet distance markings					
Thoroughly clean restaurant and outdoor space					
Inform customers of anticipated reopening date					
Make appointment with the Department of Health for a preoperational inspection at least 1 week before opening					



# FAQ FOR RESTAURANT - OUTDOOR DINING

## City of Stamford Department of Health

*Safeguarding the Public's Health*

**Q: I do not have adequate space in front of my restaurant, can I still set up for outdoor dining?**

A: Yes, outdoor dining can take place on any nearby lot, zoning lot, street face or yard (contiguous or not) or rooftop with written permission from the owner of any other lot or zoning lot. This lot must be in “a commercial zone or a in a commercial zoning district” and you must give the Local Enforcement Official a copy of the written permission.

**Q: How do I apply for an outdoor dining permit during this pandemic?**

A: Submit an application to the City’s Zoning Enforcement Officer. There will be no charge for this permit.

**Q: How long does it take to review my application?**

A: The must be processed within 10 days of receipt.

**Q: What documents will I need to submit with my application?**

A: You will need to submit:

- Completed application, and all supportive documents including narrative explaining control of noise, odor, light pollution, and the management of any anticipated environmental impact.
- Plan for review, roughly scaled with reasonable accuracy depicting the proposed outdoor area – include sidewalks, ingress & egress, location of tables, chairs, partitions and perimeter boundaries. Please coordinate with adjacent property owners. **(The plan does not need to stamped by a licensed engineer or architect)**
- Written authorization from the property owner, for use of the commercially zoned space.
- Certificate of insurance - with the City and its officers & employees as additional insured party.
- Indemnity certificate.

**Q: What is the charge for obtaining the permit for outdoor dining?**

A: During this COVID19 pandemic the City is not charging the application fees for outdoor dining.

**Q: Will my outdoor dining area be inspected, and if so when? How will rules be enforced?**

A: All foodservice establishments in the City are required by law to conform to State and Local regulations and CDC Guidelines. The Department of Health will conduct a pre-operational inspection and afterwards regular unannounced inspections. City residents are encouraged to report all observed unsafe practices to [WWW.STAMFORDCT.GOV/FIXIT](http://WWW.STAMFORDCT.GOV/FIXIT)

**Q: Are tented patios allowed?**

A: Yes. All tented patios must obtain approval from the Fire Marshal during the plan review process.

**Q: Can a farm brewery that serves light snacks serve customers outside in the same fashion as restaurants?**

A: Yes. All City guidelines related to outdoor permitting and dining must be observed.

**Q: Can the liquor be served outdoors as well as the food?**

A: Yes, only by establishments that have the proper Consumer Protection Liquor License. Liquor may only be served as part of the outdoor/patio meal service. The bar areas shall be closed to customer seating. Sealed bottles of alcohol can be sold in the “Take out Area” to be consumed at home.

**Q: Do outdoor restaurants need to closed by a certain time?**

A: Per Governor Lamont’s Executive Order # 7MM. Outdoor restaurants may operate Fridays & Saturdays until 11 PM and Sundays to Thursdays until 9 PM.

**Q: Do my customers need to make reservations?**

A: No, but is highly recommended to prevent overcrowding.

**Q: Can customers use the restrooms in the restaurants?**

A: Customers must be allowed to use the bathroom facilities that were designated for customer use in a “previous dine in restaurant.” If this is “a previous take-out” restaurant and the bathrooms are in the back of house, and entry to the bathroom is through the kitchen preparation area, customers are not allowed to enter the kitchen area. The customers’ restrooms shall be cleaned and sanitized frequently per the established cleaning schedule.

**Q: What type of PPE do I need for my staff?**

A. All employees must wear a facemask that covers their nose and mouth, eye protection such as goggles, eye shield or faceshield, and gloves. Each employee must wear an apron.

**Q: Do people who wear glasses need to wear a faceshield as well?**

A: Eye protection will be needed during activities where splashing occurs. Regular glasses will not protect staff so that are required to wear a faceshield or face mask with eye shield.

**Q: Do OSHA regulations apply to employers requiring their employees to wear masks?**

A: An employer must follow the Occupational Safety and Health Act (OSHA) guidelines for chemicals used in their establishment. Visit [www.osha.gov/SLTC/covid-19/](http://www.osha.gov/SLTC/covid-19/). Guidelines and manufacturer's safety precautions, are also listed on the Material Safety Data Sheets (MSDS). These give advice related to the appropriate Personal Protective Equipment (PPE) needed to be used when using their chemicals.

**Q: Do restaurant workers have to wear hair coverings?**

A: Yes. Hair restraint is required all food workers and those preparing or handling food.

**Q: Will the City provide PPE to restaurants?**

A: No, the City is unable to provide PPE for businesses. Owners and operators should reach out to their suppliers to purchase PPE.

**Q: Do customers need to wear a facemask?**

A: Yes, all customers must wear a facemask except when eating.

**Q: What happens if a customer refuses to wear a facemask and or adhere to social distancing?**

A: You may ask them to leave and if they refuse, then you may call the Stamford Police.

**Q: Where do we get a list of the type of sanitizer and surface cleaners that are effective against coronavirus but are also safe?**

A: The United States Environmental Protection Agency (EPA) has published a list of registered sanitizers and their application. [www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2](http://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2).

**Q: What happens if a person is asked to return to work but has a sick family member?**

A: Please refer to CDC updated guidelines regarding "returning back to work policy" [www.cdc.gov](http://www.cdc.gov)

You may also call the Stamford Department of Health at 203-977-4398 for advice.

**Q: What happens if a restaurant fails to comply?**

A: The restaurant may be closed and possibly subjected to penalties.